



RESTAURANT WEEK BRUNCH MENU

SNACKS | STARTERS

Lobster Bisque lobster, old bay crouton, chives

Caesar Salad house dressing, croutons

PLATES

Avocado Toast multi grain toast, soft poached egg, breakfast radish, cherry tomato

Grilled Chicken Paillard arugula, cherry tomatoes, pickled onions, shaved parmesan, fingerling potatoes, citrus vinaigrette.

Steak & Eggs grilled hanger steak, chimichurri, choice of eggs, breakfast potato

DESSERTS

Flourless Chocolate Cake

NY Style Cheesecake

BEVERAGES

Sardon, Tempranillo Blend, Rioja Spain GL 16 Btl 56

Echo Bay Sauvignon Blanc GL 14 56 Btl



RESTAURANT WEEK LUNCH MENU

STARTERS

Lobster Bisque lobster, old bay crouton, chives

Caesar Salad house dressing, croutons

PLATES

Faroe Island Salmon leek fondue, tomato confit, pesto mashed potato

G21 Salad romaine, arugula, cucumber, red onion, tomato, hearts of palm, radish, green goddess dressing

Steak Sandwich caramelized onions, mushroom, blue cheese, fries

DESSERTS

Flourless Chocolate Cake

NY Style Cheesecake

BEVERAGES

Sardon, Tempranillo Blend, Rioja Spain GL 16 Btl 56

Echo Bay Sauvignon Blanc GL 14 56 Btl



RESTAURANT WEEK DINNER MENU

SNACKS | STARTERS

Lobster Bisque lobster, old bay crouton, chives

Caesar Salad house dressing, croutons

PLATES

Chicken Roulade chicken mouse, kale, sun dried tomatoes, sweet & mashed potatoes, haricot vet, wild mushroom truffle sauce

Lobster Pot Pie braised lobster, tarragon, green peas, mushrooms, carrots, puff pastry

Ratatouille Casserole zucchini, eggplant, tomatoes, garlic, olive oil, balsamic, fresh herbs

Steak Frites 10 oz hanger steak, G21 Steak Sauce, parmesan Truffle Fries

DESSERTS

Heaven's Honey Pannacotta

NY Style Cheesecake

BEVERAGES

Sardon, Tempranillo Blend, Rioja Spain GL 16 Btl 56

Echo Bay Sauvignon Blanc GL 14 56 Btl